

FIELD KITCHEN MANAGER

RESOURCE CATEGORY	Mass Care Services
RESOURCE KIND	Personnel
OVERALL FUNCTION	The Field Kitchen Manager oversees all field kitchen cooking and feeding processes.
COMPOSITION AND ORDERING SPECIFICATIONS	<ol style="list-style-type: none"> 1. This position can be ordered as a single resource. 2. This position can be ordered with a NIMS typed unit (Field Kitchen Unit). 3. Discuss logistics for deploying this position, such as working conditions, length of deployment, security, lodging, transportation, and meals, prior to deployment

Each type of resource builds on the qualifications of the type below it. For example, Type 1 qualifications include the qualifications in Type 2, plus an increase in capability. Type 1 is the highest qualification level.

COMPONENT	SINGLE TYPE	NOTES
DESCRIPTION	The Field Kitchen Manager is responsible for managing a field kitchen in support of feeding operations.	Not Specified
EDUCATION	Not Specified	Not Specified
TRAINING	Completion of the following: <ol style="list-style-type: none"> 1. IS-100: Introduction to the Incident Command System, ICS-100 2. IS-200: Basic Incident Command System for Initial Response, ICS-200 3. IS-700: National Incident Management System, An Introduction 4. IS-800: National Response Framework, An Introduction 5. Nationally recognized food safety training and certification 	Not Specified

Position Qualification for Mass Care Services
Mass Care Services

COMPONENT	SINGLE TYPE	NOTES
EXPERIENCE	<p>Knowledge, Skills and Abilities:</p> <ol style="list-style-type: none"> 1. Knowledge of procurement procedures for feeding operations 2. Knowledge of operational safety procedures for a Field Kitchen Unit and its associated workers 3. Knowledge of safe food handling procedures 4. Knowledge of mobilization, operation and demobilization processes for a Field Kitchen Unit <p>Experience:</p> <ol style="list-style-type: none"> 1. Operational experience in field kitchen mobilization, operations and demobilization 2. Operational experience in recording and reporting statistical daily meal counts and projections in service delivery 3. Operational experience in managing the logistics necessary to operate a field kitchen, including utilities and consumables 4. Experience in ensuring the operational safety of a field kitchen and its associated workers 5. Experience in ensuring a safe food handling and storage environment 6. Experience in storing, preparing and delivering food in a safe and timely manner 	Not Specified
PHYSICAL/MEDICAL FITNESS	Arduous	NIMS Guideline for the National Qualification System (NQS) defines Physical/Medical Fitness levels for NIMS positions.
CURRENCY	Not Specified Functions in this position or a higher position during a qualifying incident, planned event, exercise, drill or simulation at least once every five years	Not Specified
PROFESSIONAL AND TECHNICAL LICENSES AND CERTIFICATIONS	Food Safety Certification - Manager Level	Not Specified



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NOTES

1. Nationally typed resources represent the minimum criteria for the associated component and capability.
2. Further guidance on food procurement systems is available on the National Voluntary Organizations Active in Disaster website: www.nvoad.org.
3. This document contains references to non-federal resources and materials. Such references do not constitute an endorsement by the U.S. government, or any of its employees, of the information or content which a non-federal resource or material provides.

REFERENCES

1. FEMA, NIMS 508: Field Kitchen Unit
2. FEMA, National Incident Management System (NIMS), October 2017
3. FEMA, NIMS Guideline for the National Qualification System, November 2017
4. FEMA, National Response Framework, October 2019